

# Park CAFÉ

## *Wedding Package*

[www.parkcafede.com](http://www.parkcafede.com) | @parkcafede

302.543.2233 | 2510 W 5th Street Wilmington, DE 19805

# Wedding Package

PRICE PER PERSON | \$150

Pricing is based on a minimum of 20 people.

Up to 40 people can be accommodated.

Package includes gratuity.

## OUR WEDDING PACKAGE INCLUDES:

- Stationed Hors D'oeuvres
- Hot Buffet Dinner
- Assorted Dessert Pastries
- Cake Cutting & Service
- 4 Hour Open Bar with Beer, Wine and Non-Alcoholic Beverages (+\$12pp for full bar)
- Floor Length Linens
- Colored Linen Napkins
- Lanterns
- Votive Candles (Gold or Silver)
- Champagne Wall
- Table Runners
- Personalized Service from our Team

Please review the important information on the last page of this document.

# Venue Information

## Features:

- Heated, Private Outdoor Patio
- Smart TV
- Surround Sound Audio System with Spotify Access
- Tables

Rental is 7 hours. Suggested timeline below.

3 - 5 PM	Decorate / Setup
5 - 5:30 PM	Guests Arrive
5:30 - 6 PM	Wedding Ceremony
6 - 6:45 PM	Cocktail Hour / Hors d'oeuvres
6:45 - 8 PM	Hot Buffet Served
8:15 PM	Cake Cutting
8:15 - 8:30 PM	Dessert Served
8:30 - 10 PM	Mingling / Speeches / Light Dancing

# Cocktail Hour & Dinner Buffet

## Stationed Hors D'ouvers

included

### CHEESEBOARD

*chef's selection of artisanal cheeses with  
seasonal accompaniments & crackers*

### HUMMUS & CRUDITE

*roasted red pepper hummus  
grilled pita & crudité*

*Additional appetizers available; please ask event manager.*

## Salad

*choice of one salad included*

### MIXED GREENS SALAD

*mixed greens, cucumbers, grape tomatoes,  
shaved red onions, balsamic vinaigrette*

### SPINACH AND WALNUT SALAD

*candied walnuts, oranges, red onion,  
goat cheese, citrus vinaigrette*

### CAESAR SALAD

*romaine, parmesan, croutons,  
traditional caesar dressing*

## Entrees

*choice of two entrees included*

### HERB-ROASTED CHICKEN BREAST

*choice of mushroom cream or  
lemon-caper*

### PESTO CHICKEN

*tomato rose sauce*

### ROASTED PORK LOIN

*mustard cream sauce*

### SEARED SALMON

*dijon white wine butter*

### PASTA PRIMAVERA

*broccoli, tomatoes, mushrooms  
in olive oil & garlic*

### CHEESE RAVIOLI

*choice of red or white sauce*

### SLICED BEEF TENDERLOIN

*demi-glace & horseradish cream +\$13pp*

### JUMBO LUMP CRAB CAKES

*remoulade +\$11pp*

## Vegetable

*choice of one vegetable included*

### ROASTED BRUSSELS SPROUTS

### SAUTEED HARICOT VERTS

### ROASTED BROCCOLI

### SAUTEED HARICOT VERTS

*shallots & garlic*

### GRILLED ASPARAGUS

*+\$4pp*

## Starch

*choice of one starch included*

### MASHED POTATOES

### ROASTED POTATOES

### PARMESAN RISOTTO

*+\$2pp*

### MAC & CHEESE

*+\$2pp*

 Gluten-Free

 Vegetarian

 Vegan

# Package Add-Ons

## Hors d'Oeuvres

Minimum of 20 people. Pricing per person.

HUMMUS  	\$4	BUFFALO CHICKEN DIP	\$5
roasted red pepper hummus grilled pita & crudité		grilled pita & crudité	
SPINACH & ARTICHOKE DIP 	\$5	BRUSCHETTA 	\$3
grilled pita & crudité		tomato, basil, onion, capers, garlic, olive oil	
CHEESEBOARD 	\$8	CHARCUTERIE BOARD	\$8
chef's selection of artisanal cheeses & seasonal accompaniments & crackers		chef's selection of dried cured meats & seasonal accompaniments & crackers	

Minimum of 20 pieces. Pricing is per piece.

DEVEILED EGGS  	\$3	GRILLED BEEF SKEWERS 	\$4
traditional		chimichurri	
BACON-WRAPPED SCALLOPS 	\$5	MINI CRAB CAKES	\$5
horseradish cream		remoulade	
SMOKED SALMON CUCUMBER ROUNDS 	\$4	BUFFALO CAULIFLOWER WONTONS 	\$4
dill cream cheese		house made ranch	
CAPRESE SKEWERS  	\$3	NASHVILLE HOT HONEY CHICKEN BITES 	\$4
cherry tomato, mozzarella, basil, balsamic glaze		house made bread & butter pickle	
CAJUN CHICKEN SKEWERS 	\$3	MINI MEATBALLS	\$3
lemon aioli		traditional red sauce	
MINI LOBSTER ROLLS	\$7.5	CRAB & WAKAME SALAD	\$5
house made lobster salad		served in mini shooters	
*minimum order of 36 rolls*			
TUNA TARTARE	\$5	CEVICHE	\$5
crispy wonton		chef's choice	
JUMBO POACHED SHRIMP 	\$5		

## Desserts

ASSORTED COOKIES	ASSORTED MINI PASTRIES
20 Pieces   \$40	20 pieces   \$50
CREME BRÛLÉE 	MINI CHOCOLATE TORTE 
20 pieces   \$100	20 pieces   \$50
BROWNIES & BLONDIES	TRADITIONAL CANNOLIS
20 pieces   \$40	20 pieces   \$50



Gluten-Free



Vegetarian



Vegan

# Important Information

- Outside food & drinks are not permitted except for cake and specialty desserts.
- A \$500 deposit and an electronically signed contract is required for all bookings to reserve the date, time and event space. The deposit will be applied to the final balance; all cancellations must be made 60 days prior to the event date, or the deposit will be forfeited.
- All final menu requests/changes as well as final guest count is due no later than seven (7) days before the event date. If no final guest count is received, the initial estimated count will be prepared and charged for. If the final count increases after you have submitted we will do our best to accommodate the additional guests, additional fees may apply.
- All events booked more than 18 months in advance are subject to a 5% fee to accommodate any fluctuations in market pricing.
- Pricing and menu options are subject to change.
- You are welcome to decorate, however, please refrain from use of confetti or glitter (on tables or in balloons) and tapered candles. If you need anything hung, please ask the event manager the best way to do so.
- We do not have a private storage space, therefore all event décor and/or property belonging to customer must be brought in during allotted set up time, unless pre-approved by management.
- Events with extensive decor may be subjected to a set-up fee if the event host is not present to decorate.
- All decorations including balloon arches must be removed at the close of the event by the event host. If decorations are not removed, the host will be charged a \$200 clean up fee.
- We do not accept any responsibility for damage to or loss of any articles or property left prior to, during or after the event.
- Customer is responsible for returning the venue to the condition in which it was provided to them. All property belonging to the customer, customer's invitees, guests, agents and sub-contractors, must be removed by the end of event. Any special consideration for the removal of property beyond the event end, must be arranged prior to the beginning of the event for an additional fee.
- Preferred vendors are available upon request. Vendor meals are not included, but available, upon request.
- If applicable, the remaining balance, final bar tab & any day-of incidentals will be due on event date at the close of the event.